

The Woman's Page of The Times-Dispatch

Your Wife's Bonnet

There was a delightful little blagie printed in a Western exchange the other day all to the effect that the German Kaiser buys bonnets for his wife along with all the other various and sundry affairs of state to be attended to. I have actually once or twice in my daily existence crossed the path of a man who bought his wife's bonnets. On the contrary, he is not in the least the big, blustering brute that your mind is this minute picturing, he is quite medium and polite, and has a great love of detail.

When spring or fall or a special occasion presents its little or the inevitable—a new hat—and the purchase to be made, they rally forth together. She has always had a passion for soft rose colors and queer flowers. Not so her honorable lord and master, he saw a woman only last week with a smart creation of King's blue and trailing feathers, and that is what his wife must have, and no other. From simple, masculine mind, what a pity it is too small for you to turn yourself about in order that you might get the picture of your demure spouse in a bonnet that was only made for a woman with dash! It was a pretty hat, I grant you, but your business is to admire, most charming and delightful of men. It is none of your affair that you should go poking in among the delightful intimacies of a woman's hat shop, where they say, "A yard more of the blue on the side, I think, Miss Daisy." Indeed, Mrs. I was so sorry to miss your call! Who wants a man tagging on?

Have you ever passed the tailor's shop and seen the poor harassed man trying to make a suit for a yet more worn looking husband with his wife looking on? It is a pitiful sight to see. The wife thinks the man is woefully extravagant with what should be egg and butter money, and she has come down in money to see that the tailor is not putting on too many frills. Just such is your position, man, that takes your wife under your arm and saunters out to select her hat for her.

Of course, she wants you to like it. That is the reason she has always taken so much pains with it, but lovely heaven defend us, she wants to suit herself and her own style and taste first of all. Why, it says a woman's originality and subtle device energies, if such words may be used in such manner.

Don't you suppose, silly husband, that she has made a life study of her own good points long before you crossed her horizon or began paying her bills? There were other men, just as interesting, that you have forgotten about. Perhaps she looks at their wives just a trifle wistfully, those days and wonders if they have to wear hats they would just as soon not have had.

It is a funny world, with all nations laughing at the Kaiser of the Germans for selecting his wife's hats. You are first in such a small niche that the whole world has not been able to see and laugh at your idiosyncrasies. Dear me, I believe you even buy the children's clothes in your effort to run everything entirely according to your own notion! But by and by part of the world and some of the people will happen to pass your way, and such a laugh as they will have at such a pitiful smile of amusement at the little play. There once was a man that plowed in a Mother Hubbard gown, but there is no record of worlds overthrown by his departure from masculine attire. It was merely absurd, and many laughed and just as many did not. Man, husband or interested one, does not belong in that portion of a woman's life where she is selecting personal adornment. He will get the effect and the bill all in good time.

BRENT WITT.

Some New Recipes.

Crab à la Somerset.—One pint of crab meat, three tablespoonsful of butter, one-half teaspoonful of salt, a few grains of cayenne, yolks of three eggs, one tablespoonful of lemon juice, one-half cup of cream.

Put crab meat in small pieces. Melt the butter, add crab meat, seasonings and lemon juice. Cook five minutes. Add cream. Then add the egg yolks, slightly beaten. Cook until the egg thickens, and serve at once.

Broiled Steak.—Wipe the steak with a damp cloth. Heat a broiling pan smoking hot, place the steak in it and turn at once, so that it can be seared all over. Turn every few seconds until done—five minutes for steak one and a half inches thick, when desired rare, and seven minutes when well done. Sprinkle with salt and pepper, spread with bits of butter and set in oven to become hot. Serve at once.

Escalloped Corn.—Take one can corn, one-half cup of milk, two eggs, two tablespoonsful of flour, one-third teaspoonful of salt, one-half teaspoonful of sugar. Dot with bits of butter all over. Bake thirty minutes in a rather slow oven, but let it brown delicately. Mix the egg yolks, salt, sugar, butter and seasonings, form into six balls and place in the middle of the corn. Arrange the rice on a platter and place the eggs on the rice. Pour the tomato sauce around the eggs.

Baked Berry Dumplings.—One quart of prepared flour, two and a half tablespoons of lard and butter mixed, two cups of milk or enough to make a soft dough. Roll out a quarter of an inch thick. Cut into oblong pieces, rounded at the corners. Put the blackberries or huckleberries in the middle, sprinkle with sugar and bring the edges together, pinching them to keep them from parting. Put into the oven with the joined edges downward and bake forty minutes. Glaze with butter just before taking up.

Chocolate Spice Cakes.—Two eggs, well beaten, one cup of sugar, two tablespoonsful of flour, one teaspoonful of chocolate, one-quarter teaspoonful of nutmeg, cinnamon, allspice and mace, one-half cup of water, one and a half cups of flour, into which has been sifted one teaspoonful of baking powder. Mix in the order given, beating well, and bake in well greased muffin tins in a moderate oven. This recipe makes one dozen cakes.

Strawberry Water Ice.—Take four cups of strawberries, four cups of water, two cups of sugar, one teaspoonful of lemon juice, for can attention, the same as for ice cream. Let it stand five minutes and then turn ten minutes. Remove the dasher and pack, the same as ice cream, with ice and salt. It must be frozen as hard as ice cream. Serve in sherbet cups or ice cream glasses. It is most refreshing.—Exchange.



SMART TAILOR-MADES AND TROTTEUR FROCKS.

L'Art de la Mode.

ATTRACTIVE NEGLIGEES

The negligee is not put to just the same use in America that it is in France, nor has it the vogue, for here the house frack and kimono have superseded it in usefulness, if not in attractiveness. A French woman seldom, if ever, wears her street gown in her home, realizing too well that street clothes, to be in first-class condition, must not be used for lounging around in the house.

The house dress, typically American and charming, is, can hardly be called a lounging gown for it is worn with corsets and by the woman who reserves certain household duties for herself. It is generally a dress of simplest lines, usually tailored and lightened only by a lingerie collar or some such detail.

Artistic and picturesque, the kimono is worn often entirely outside its province because it is so comfortable, but it is really not a garment to be worn except in the privacy of the bedroom or boudoir, and unless it is one of the beautifully decorated ones, it looks anything but attractive when worn otherwise.

Between these two comes the lounging robe, just as necessary as the others for the woman who likes the right costume for the right occasion. Besides, these "negligees" and "mousettes," as they are called by the French, are a delight to an essentially feminine woman who knows their value and charm.

There is something fascinating about lounging clothes.

Certain materials are especially good for such dresses and jackets. They must be rather unscrupulous and washable and of light weight material. The lace must be able to stand laundry wear and tear.

In the smart shops this season caps to match have usually been sold with the jackets and dresses, a most effective and handy combination, for so long as curls are in fashion, women are going to put their hair up in curlers. If it happens to be straight, so dainty caps covering these unbecoming but necessary things have proved a most coquettish accessory.

Repe de Chine is the latest fashionable material for such models. Besides being one of the prettiest materials, it will stand a lot of careful washing without losing its color and freshness. The Valenciennes lace, also washable, looks well with it, and with the present fashion of wearing underclothes of this same material, it is just the thing for the woman to whom luxury is possible and attractive.

There are many other materials, however, equally dainty and very much less in price than crepe de Chine. The dotted and figured muslins make up delightfully and inexpensively in this fashion, and the cotton crepes and voiles, of which there is an infinite choice for selection in the shops, are delightfully cool and comfortable and do not crush easily.

For cool days there are the chailles and French lannels of the variety known as "mousseline de laine," used a great deal in Paris to make such negligees because of its washable qualities.

Dull tinted china silk kimonos embroidered in self-tones are charming and soft for they, like so many of the season's garments, are made of the thinnest of thin china silk. These have a collar which turns back flat and very short sleeves, the back of the robe is plain, and the entire garment is unlined. In pink they suggest spring blossoms.

Collars and Cuffs for Middle Aged Women.—Of the many ways in which the middle-aged woman may vary the effect of her afternoon gown none is simpler than the use of a collar and cuffs of white voile edged with scalloping and embroidered in a floral design. Another change may be the frock set of white chiffon with border of black, with small black ants or other insects, or black net hemstitched with silver thread. Some of these collars are so long in front that they terminate only at the waist line, where they cross in a simple effect, and are tucked away under the girdle. An excellent model of this sort is of light blue lawn embroidered with black dots, and a second is of white agate trimmed with tiny folds of broadcloth, alternating with eponge.

Garden Notes

Do not expect sun-loving plants to thrive in the shade, or vice versa. Some plants prefer a medium course and thrive best in partial shade, and these, among others, are begonias, many varieties of lilies, petunias and coreopsis and mignonette. In shady places dispose your lilies of the valley, ferns, pansies, forget-me-nots and German irises.

Above all things, do not put in your plants too near to trees—it will be bad for both trees and plants. Elms are particularly vicious and send out their roots very fast if necessary; so beware of planting heavy feeders, like roses or dahlias, near them. But you can plant lilies of the valley and early flowering bulbs near trees, or they will come up, year after year, in the grass.

Plant a few choice petunia seeds this month and have some blooming plants for your early winter garden. A few petunias will keep a window in ordinary room ablaze with beauty all winter.

Plants in raised beds, mounds, baskets, vases and window boxes need twice as much water in midsummer as plants grown elsewhere. Soak them thoroughly every evening in wet weather.

The lawn can be kept in much finer condition if the grass is cut so often that it will not require raking. The clippings will serve as much to protect the roots from the hot sun and the drought.

Perennial seedlings may be started during July or August, for next year's blooming, and they will do quite as well, and many varieties even better, than when started into growth early in the spring with the annuals.

If the chrysanthemums are troubled with small black ants or other insects, try sprinkling them with tobacco or tobacco dust as for the aphids on other plants, and the insects may thus be destroyed before the flowers bloom. It is time to start slips for fall lifting. Put a few in the ground near the old plant and in its shade. Keep the family together, and they get strong by association and bloom better in the fall and winter than those struck later.

Short Cuts for Housekeepers.

Appetizing Eggs

A little simple pampering does an egg a world of good. Treat an egg with the courtesy that a perfect food deserves, and it will come forth from the shell mellow, full-flavored, melting in the mouth with a delicious flavor, an excellent and fortifying food with which to begin the day.

The mystery of the boiled egg is disclosed in three degrees—soft, medium and hard. Soft-boiled eggs are eggs boiled for two minutes. The whites, however, if dropped into boiling water, are a little tough near the shell. Steamed eggs are better, for the steam gently coaxes out of the egg the best that is in it.

For six eggs, take two quarts of water that is just off the boiling point and pour it over them in a pan set off the fire. Let them stand for ten minutes. Then drain off this water and pour boiling water over them again, letting it run off as it pours. Serve at once. A surprise awaits those who eat an egg in this manner, for it responds with a coagulated but soft and creamy white and a yielding yolk, an effect totally different from that produced by the two minutes of boiling water.

There is still another successful way in which to cook an egg soft within its native shell. To proceed, put the eggs into a wire basket and then drop this basket into a kettle of warm water.

After increasing the heat for three minutes until the water begins to boil, the egg may be immediately eaten with satisfaction. If one does not care for soft eggs, it is a simple process to increase the time by one or two minutes, but never guess at the time.

There are still other ways to boil an egg. Obtain at a trifling cost the latest thing in egg cups, an earthenware hermetically sealed device with a screw top. Break the shell and drop in the egg with the cup. Screw the top closely, and place the egg into boiling water. Allow two minutes for the cup to heat, and thereafter the regular time for soft, medium or hard boiled eggs, two, three or five minutes. Eaten from the cup the egg is a most succulent morsel, the considerate treatment having completely melted the egg's heart.

If you would have a hard-boiled egg at all its perfection, take the egg and drop it into lukewarm water, or water that is just beginning to bubble, but not yet boiling. This preliminary step is necessary in order that the white may not be toughened next to the shell. Bring the water to a boil over a clear fire, and let it boil steadily for the next twenty minutes. Eggs thus cooked will tickle the palate exceedingly for the white will be firm, not tough, and the yolk rich and mellow, all suspicion of mere hardness having been removed by the long boiling. The entire egg is converted into a velvety smoothness.

Another way to prepare a hard-boiled egg is to inclose it in the cunning earthenware cup, drop it into the boiling water and let it remain for twenty-five or thirty minutes, and then turn it out. In this way you will have the novelty of a hard-boiled egg peeled, and as superior to the ordinary concoction as a ripe peach is to a green persimmon.

If you wish to have steamed eggs, soft or medium take an old-fashioned perforated steamer and set it over a kettle of boiling water, put the eggs in it and cover it. Let them remain ten minutes for soft eggs and fifteen or twenty for medium, as the heat they get is far below that of boiling water. This method produces an egg of exquisite consistency, the white and the yolk evenly cooked throughout with no hard crust near the shell inclosing a raw interior, and it is full of a delicate flavor that will make you believe that you have never tasted an egg before.

There is also an art in frying eggs. One enjoys a fried egg far more when it looks appetizing, rounded and not flat like the asbestos mat under the coffee urn. The writer once watched an Irish woman fry eggs, and as she had a family of eleven children and had cooked thousands of eggs in her time, she certainly knew how, and this was how she did it.

Another way to prepare a hard-boiled egg is to inclose it in the cunning earthenware cup, drop it into the boiling water and let it remain for twenty-five or thirty minutes, and then turn it out. In this way you will have the novelty of a hard-boiled egg peeled, and as superior to the ordinary concoction as a ripe peach is to a green persimmon.

If you wish to have steamed eggs, soft or medium take an old-fashioned perforated steamer and set it over a kettle of boiling water, put the eggs in it and cover it. Let them remain ten minutes for soft eggs and fifteen or twenty for medium, as the heat they get is far below that of boiling water. This method produces an egg of exquisite consistency, the white and the yolk evenly cooked throughout with no hard crust near the shell inclosing a raw interior, and it is full of a delicate flavor that will make you believe that you have never tasted an egg before.

There is also an art in frying eggs. One enjoys a fried egg far more when it looks appetizing, rounded and not flat like the asbestos mat under the coffee urn. The writer once watched an Irish woman fry eggs, and as she had a family of eleven children and had cooked thousands of eggs in her time, she certainly knew how, and this was how she did it.

Another way to prepare a hard-boiled egg is to inclose it in the cunning earthenware cup, drop it into the boiling water and let it remain for twenty-five or thirty minutes, and then turn it out. In this way you will have the novelty of a hard-boiled egg peeled, and as superior to the ordinary concoction as a ripe peach is to a green persimmon.

If you wish to have steamed eggs, soft or medium take an old-fashioned perforated steamer and set it over a kettle of boiling water, put the eggs in it and cover it. Let them remain ten minutes for soft eggs and fifteen or twenty for medium, as the heat they get is far below that of boiling water. This method produces an egg of exquisite consistency, the white and the yolk evenly cooked throughout with no hard crust near the shell inclosing a raw interior, and it is full of a delicate flavor that will make you believe that you have never tasted an egg before.

There is also an art in frying eggs. One enjoys a fried egg far more when it looks appetizing, rounded and not flat like the asbestos mat under the coffee urn. The writer once watched an Irish woman fry eggs, and as she had a family of eleven children and had cooked thousands of eggs in her time, she certainly knew how, and this was how she did it.

Another way to prepare a hard-boiled egg is to inclose it in the cunning earthenware cup, drop it into the boiling water and let it remain for twenty-five or thirty minutes, and then turn it out. In this way you will have the novelty of a hard-boiled egg peeled, and as superior to the ordinary concoction as a ripe peach is to a green persimmon.

If you wish to have steamed eggs, soft or medium take an old-fashioned perforated steamer and set it over a kettle of boiling water, put the eggs in it and cover it. Let them remain ten minutes for soft eggs and fifteen or twenty for medium, as the heat they get is far below that of boiling water. This method produces an egg of exquisite consistency, the white and the yolk evenly cooked throughout with no hard crust near the shell inclosing a raw interior, and it is full of a delicate flavor that will make you believe that you have never tasted an egg before.

Remodeling the Linen Suit

The season of the linen suit is at hand. Practical women who have once known the joys of the smart little tailored suit of linen will number, at least one of them in their summer wardrobes, for they are to be as fashionable this season as heretofore.

Perhaps you have a perfectly good suit that has been worn from the tailor's hands last season, and which you will want to wear this summer, provided it can be freshened a bit and altered to conform to the mode of the present. Naturally, you will want this change made with as little expense as possible, for is it not, after all, a last year's costume?

At a glance you see that the coat is too short, the skirt too narrow and the collar and cuffs quite different from the newest patterns, and the question at once arises, "How can it be remodeled?"

The coat requiring the most attention, we will attend to it first.

Taffeta silk, or one of the many fancy linen braids, and new buttons will be all the trimming required. A new collar either of the shawl or sailor variety, well made and with the coat up-to-date, the addition of a broad band around the bottom will give the required length.

By mitering the corners, braid four or six inches wide can easily be made into a square sailor collar and brooch. In a broad band over the shoulders, and from there down the front of the coat. When meeting, the band that encircles the hem makes a complete change in the appearance of the garment. Cuffs of braid finish the coat's trimming.

When satin or taffeta is employed to refresh the suit, the shawl collar, with its curved edges, is possible. In the front broad lapels forming a double collar look well and are stylish. Deep cuffs, having the upper edge curved to match the collar, are also made of the silk.

It is not necessary to line linen braid used in this manner, but silk requires an interlining of material having enough "body" to keep it smooth.

This should be cut out at the same time as the silk, basting both together firmly to avoid wrinkles. Turn both edges in together and finish with a double or triple row of stitching.

The skirt, cut over last year's model, will be quite narrow and will need but little alteration to bring it up to date. Here silk or braid matching that on the coat will do wonders toward the plan of rejuvenation.

If the skirt is kored, it will be an easy matter to open the seam to the left of the front panel and insert an inverted V-shaped piece of silk, thus giving the required width at the hem, without changing the perfect fit of the skirt around the hips and waste line.

This V can be set in under the open seam, while the edges of the skirt are turned in and stitched down, giving the appearance of one of the newest "slashed" skirts.

To make it correspond with the coat, place a five-inch band of silk around the hem of the skirt. This sils a twofold need, that of trimming and also can be placed so as to lengthen the skirt if it is necessary; the newest models are all cut longer than was deemed fashionable a year ago.

If braid is used on the coat, carry out this effect on the skirt by opening the side seam halfway from hem to waist line, and over this stitch the wide braid, allowing it to continue to the waist over the skirt.

With a band of braid around the bottom of the skirt, this makes an effective trimming, especially if buttons matching those used on the coat are placed at intervals of four inches on the side band of braid.

A belt of braid or soft girde of silk completes the remodeled suit, which will be found satisfactory in every way to the woman with a limited purse.

About Gloves.

For street wear the newest gloves are duck's-foot yellow. These are worn with any tailored suit irrespective of color, with a gray whipcord or blue serge.

Chamois and doekskin gloves, washable, and therefore practical, are to be had in all lengths from the one or two-button to sixteen-button length. Glace kid gloves in the lighter tones of brown and tan are much worn.

Some have broad, heavy stitching across the back and are exceedingly smart looking.

There is a revival of colored glace kid gloves.

These are worn with the more dressy frocks which have short sleeves.

Hands are too conspicuous to have them badly covered, and a stylish dresser of refined taste is known by her gloves and shoes. They are always correct in every detail.

White gloves continue to be worn for dressy toilets during the afternoon or evening, and the one-button white or cape gloves in tan and gray shades with tailor-mades in the morning.

With an all-black toilet black gloves are sometimes worn in the evening, and colored gowns of blue, pink, etc., where the color scheme is kept of one shade, will be accompanied by gloves of the same tone, up to the generally accepted rule for evening dress is white gloves, well covering the elbow, and only slightly wrinkled.

When purchasing long gloves the following suggestions will be helpful. If you are in a hurry, see if the glove stretches at the top. If so, it will be comfortable. Six pairs of gloves are usually cut from one skin. Several are cut straight with the grain, and these gloves will not stretch. The others will not stretch with a small hand and slender wrist. Those cut in the opposite direction may be easily detected by stretching the glove top. Have both gloves fitted to the hands and buttoned or clasped, for if the gloves will not stretch when fitted around the wrist they will tear.

A Married Man's Evening.

In an article in the June Woman's Home Companion, entitled "The Vanishing Husband," the author presents in an interesting study of the inequality that exists between men and women. Following is an extract showing how men will leave the finest homes imaginable and go off by themselves to enjoy each other's society. In the community where my friends live the saloon was unknown, and man's love of enjoying himself with men undisturbed by the female-of-the-species was symbolized by a meager and virtuous pool-table at the back of some grocery store. As that pool-table was frequented daily by a coterie of law-abiding men, married and